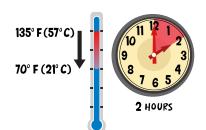
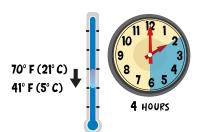


Cooling

TCS food must be cooled correctly before storing it. Follow these steps.



First cool the food from 135°F to 70°F (57°C to 21°C) within two hours.



Then cool it from 70°F to 41°F (21°C to 5°C) or lower in the next four hours.

Cooling Methods

